



GRILLE & CAFÉ-BAR
Banquet Events in the McNeil Room

Famous Caesar
Caesar Salad Secret Recipe

Serves 4 people.

3 egg yolks
1/3 cup of vegetable oil
1/2 teaspoon of anchovies
1 teaspoon of garlic
1 teaspoon of Dijon mustard
1/2 lemon (squeezed lemon juice)
1 teaspoon of diced capers
1/4 of white pepper
1/2 teaspoon of oregano
1/2 teaspoon of salt
1/2 teaspoon of Tabasco
1 teaspoon of Worcestershire sauce
4 pieces of romaine hearts
1 tablespoon bacon bits
1 tablespoon Parmigianino

In food processor, combine egg yolks, anchovies, garlic, Dijon, capers, salt, pepper, oregano, tabasco and Worcestershire.

With motor running, gradually add oil. When mixture is thick, very slowly add lemon juice.

Wash and gently split apart romaine hearts, putting one heart on each of four plates. Drizzle dressing over the romaine. Top with bacon bits and grated parmesan.